April Bathroom Banter



Fiesta, but make it **safe** and **fun!**Our friends at Deer Oaks EAP
have a program called "Take the
High Road" that will reimburse
you for an Uber, Lyft, or taxi ride
home when you've had a few.

All you have to do is a take a picture of your receipt with ride of no more than \$45.00 not including tip, and you have 60 days to submit it to Deer Oaks. If you call the Toll Free Hotline at 1-866-327-2400 they will guide you through your reimbursement.

Virgin Pulse Program Q3 STARTS ON APRIL 1, 2022

This is NOT a joke; Q3 starts on 04/01/22.

Happy Earth Day! APRIL 22, 2022

6 ways to celebrate Earth day
Use a re-fillable water bottle
Go car free and bike/walk to work
Re-usable bags for groceries
Use earth friendly cleaning products
Plant a tree or flowers for bees, and insects
Set up a trash pick-up event at your local park

Fiesta but make it Different!

If you are looking for a way to celebrate Fiesta but fuse wellness into it it, look no further!

San Antonio Sports is hosting a range of health events from running events with 5K or 10K distances to the Le Tape Biking Race with 25 mi, 60 mi, or 100 mi distances. There are events for everyone!



EAP Services



Wellness Workshop SLEEP EIGHT FEEL GREAT



Over 50 million US adults report having sleep problems. It is estimated that people on average sleep about one and a half hours less than people did a century ago. Sleep deprivation has become one of the most pervasive health problems facing the nation. Feeling sleepy and groggy most of the time can interfere with daily activities, and continued lack of sleep has been linked to several health-related conditions such as obesity, high blood pressure, depression and decreased immune response. This educational class hosted by our BCBSTX health coaches offers helpful information on how much sleep is enough, the sleep/wake cycle, why we need sleep, and tips for getting better sleep.

Wednesday April 13 1-2 pm

SIGN UP TODAY!





Wellness@sanantonio.gov



Healthy Recipe 'SKINNY DIP' QUESO



INGREDIENTS
2 tbsp salted butter
1 tbsp Old El Paso Sliced Jalapenos diced
2 whole roma tomatoes diced, divided
2 tbsp flour

2 cups unsweetened coconut milk
1/2 ounce Taco Seasoning
8 ounces mexican blend cheese shredded
1/4 cup fresh cilantro finely chopped
1/2 cup plain Greek yogurt
tortilla chips for serving

DIRECTIONS

- 1. Heat butter in medium saucepan until melted. Add in the diced jalapeno & allow to cook for 1-2 mins.
- 2. Toss in half the diced tomato and let cook for approx. 1 min. Stir in flour, stirring so that everything is coated & combined.
- 3. Quickly after adding the flour, whisk in coconut milk. Pour it in slowly, whisk constantly until fully added. Bring to a boil and then reduce to a simmer. Add in the taco seasoning and stir. Continue to whisk off and on for 6-7 minutes or until thickened to your liking.
- 4. Increase heat back to medium and stir in the cheese one cup at a time (8 ounces is approximately 2 cups cheese), whisking until smooth in between batches. Stir in the fresh cilantro.
- 5. Turn off the heat and fold in the greek yogurt. It should melt quickly and fully combine.
- 5. Serve with chips, garnished with more chopped cilantro and the remaining diced tomatoes. ENJOY!